

# REGGIANO D.O.C. LAMBRUSCO ROSSO SEMISECCO



This wine is obtained through a sapient blend of different types of Lambrusco grapes, typical of the hills of Reggio Emilia. These grapes come from vine growers whose vineyards are in the hills of Reggio Emilia, Vezzano sul Crostolo, Albinea, Quattro Castella and Canossa

## *Grapes*

Lambrusco Salamino 30%, Lambrusco Marani 30%,  
Lambrusco Maestri 30%, Ancellotta 5%

## *Harvest*

Grapes are picked up by hand at the end of September and immediately pressed

## *Vinification*

The must macerates with the skins for at least 60 hours. During the maceration, at controlled temperature, the must enriches itself of colors and scents which make this product the typical Lambrusco reggiano, which is different from the other Lambrusco wines for its typical color and taste

*Alcohol:* 9,5% vol.

*Sugars:* 24 g/l

*Total acidity:* 6,7 g/l

## *Organoleptic characteristics*

Intense red ruby color with black-purple notes.

Intense scent of violet and berry fruits.

Characteristic and fresh taste but also full bodied and harmonic.

Best served with typical dishes of Emilia Romagna.

Serving temperature 14-16°C



DOVE  
C'È  
FERMENTO.

#DifferentButTheSame

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